

RESTAURANT MENU

- RESTAURANT MENU
- SUSHI MENU
- COCKTAIL MENU
- WINE LIST

SMALL PLATES

EDAMAME15

Salty or Sweet & Spicy

GRILLED CHICKEN SATAY (3)18

Thai Peanut Sauce, Pickle Salad

BAMBOO CRISPY RICE18

Topped With Choice Of Spicy Tuna or Yellowtail Tartare

KOREAN CHICKEN WINGS (5)18

Chili Honey Glaze, Scallion, Sesame Seeds

MIXED PLATE (FOR 2)32

Ribs, Chicken Satay, Korean Wings, Beef Dumplings, Edamame (Salted)

VEGETARIAN POCKET SUSHI18

Marinated Tofu Sushi Rice, Avocado, Quinoa, Cilantro

CRISPY CALAMARI18

Nam Pla Remoulade, Grilled Lemon

SHRIMP TOAST18

Local Brioche, Ground Shrimp, Tobiko, Spicy Mayo, Eel Sauce, Radish,
Scallion

BABY BACK RIBS16

Yakiniku BBQ Sauce, Scallions, Peanuts, Lime

DUCK NACHOS19

Chinese 5 Spice Braised Duck, Wasabi Creme Fraiche, Red Onion,
Jalapeno, Cilantro

VEGETABLE CRUDITE17

Edamame Hummus, Sesame Crunch, Radish, Cucumber, Carrot, Celery,
Bell Pepper

SHRIMP TEMPURA18

Miso Mayo, Ponzu

DUMPLINGS

WAGYU BEEF17
Red Miso Coconut Sauce
SEASONAL VEGETABLE17
Honey Mustard Miso Sauce
CRAB AND PRAWN17
Sweet Miso Chili Sauce

CRUDOS & CEVICHE

AHI TUNA CRUDO18
Sweet Ponzu, Spicy Garlic Chips,
YELLOWTAIL CRUDO18
Miso Coriander Dressing, Harinigi
GRAVLAX SALMON18
Wild Truffle Sauce, Ikura, Nori, Jalapeno
COCONUT SALMON CEVICHE18
Coconut Mango Serrano Broth, Pickled Carrots, Cucumber, Tomato,
Wontons

RICE & NOODLES

STIR FRY UDON NOODLES22
Seasonal Vegetables, Sesame Soy Broth, Radish, Scallion, Chili Oil
KOREAN STONE POT RICE28
Seasonal Vegetables, Egg, Gochujang, Nori, Sesame, Served Tableside
BAMBOO PAD THAI25
Not your traditional Pad Thai. Rice Noodles, Roasted Duck, Tamarind Chili
Sauce, Seasonal Vegetables, Scallion, Chili Oil, Fried Egg (Available
Vegetarian)

LARGE PLATES

CRISPY SNAPPER FILET34
Local Caribbean Snapper, Tom Kha Puree, Pickled Vegetables, Sticky
Rice, House Chili Oil

KOREAN "GALBI" RIBS32

Grilled Petite Split Beef Ribs, Sweet & Firm. Sticky Rice, Bamboo Salad

GRILLED CENTER CUT FILET MIGNON46

Chive Potato Cake, Haricot Vert, Mushroom Sauce, Gochujang Coulis

BLACK ANGUS RIBEYE45

Flame Grilled Ribeye, Furikake Mashed Potatoes, Braised Turnips, Kimchi Butter

GRILLED SALMON35

Grilled Asian Greens, Pineapple Gastrique

MISO BRAISED BEEF SHORT RIBS45

Crispy Potatoes, Bao Buns, Korean Bbq Sauce, Sweet Chili, Bamboo* Slaw

BAMBOO POKE BOWL (TUNA OR SALMON)28

Sushi Rice, Poke Dressing, Seaweed

SUSHI PLATTER44

Chef's Daily Selection of Sushi (12 pieces)

DELUXE SASHIMI PLATE48

Chef's Daily Selection of Sashimi (18 pieces)

BAMBOO PLATTER (FOR 2 OR MORE)145

Chef's Selection of Sashimi (15 pieces) & Sushi (8 pieces) Angry Dragon Roll, Tuna Amazing Roll, Sexy Salmon Roll

DESSERTS

VANILLA CREME BRULEE11

PISTACHIO TIRAMISU14

ICE CREAM & SORBET (3 SCOOPS)10

Vanilla, Chocolate, Caramel, Passion Fruit, Mango, Coconut, Pistachio

CHOCOLATE FONDANT12

Chocolate Lava Cake, Vanilla Ice Cream, Creme Anglaise

ASSORTED MINI MACARONS14

TRIPLE LAYER NUTELLA MOUSSE14

AFTER DINNER DRINKS

WEST INDIES ESPRESSO MARTINI16

Diplomatico Reserva Rum, Chocolate Bitters, Coffee Foam

ALBERT'S BRANDY16

Cognac, Dark Cacao Liqueur, Heavy Cream, Fresh Nutmeg

FRENCH 7616

Hendriks Gin, Splash of Chambord, Pressed Lemon Juice, Simple Syrup,
Topped with Champagne

SUGAR MILL OLD FASHION16

Bacon Infused Bourbon, Maple Syrup, Coffee Pecan Bitters

BAMBOO SIGNATURE ROLLS (8 PIECES)

THE BIRDS NEST26

Salmon & Cream Cheese Roll Tempura Fried, Toasted Kanikama, Panko,
Tobiko, Sweet Chili Sauce, Sweet Wasabi Mayonnaise

KUTA BEACH ROLL24

Salmon, Blue Crab Meat, Avocado, Mango, Salmon, Citrus Aioli, Soy
Paper

THE "ORIGINAL" ANGRY DRAGON ROLL24

Shrimp Tempura, Mango, Cream Cheese, & Avocado in Soy Paper.
Topped with Spicy Crab, Black Tobiko, Eel & Luta Sauce

THE DELUXE BAMBOO HOUSE ROLL24

Crunchy California Roll Over Marinated Yellowtail Topped with Tobiko

SEXY SALMON ROLL24

Seared Salmon & Avocado on the Inside. Eel, Salmon, Tuna, Tempura
Crunch on the outside. Topped with Sweet Wasabi, Spicy Mayonnaise, &
Eel Sauce

TUNA AMAZING ROLL24

Spicy Tuna, Cucumber, Topped with Tuna, Tempura Crunch & Spicy Mayo

PERUVIAN ROLL23

Tuna, Salmon, Yellowtail, White Fish, Avocado, Cucumber, Red Onion,
Sweet Potato, & Aji Amarillo

NEW VOLCANO ROLL23

Coconut Shrimp & Mango on the Inside. Topped with Spicy Crab & Alfalfa
Sprouts Spicy Mayo, Eel Sauce, & Creamy Wasabi

FEATURED COCKTAILS

VELVET ESPRESSO MARTINI14

Vodka, Espresso, Amaretto Velvet, Coffee Liqueur

TIKI PUNCH14

White & Dark Rum, Coconut Cream and Bamboo House mix of Juices & Spices

LYCHEE MARTINI14

Vodka, Lychee Liqueur, Lychee Puree

BAMBOO HOUSE MANGO MOJITO15

White West Indies Rum, Fresh Mango Grown, Soda, Mint

JUST COOL14

White Rum, Freshly juiced Watermelon, Mango puree, Pineapple extract, Mint leaves

KEY LIME PIE MARTINI14

Vanilla Vodka, Fresh pineapple, Lemon Zest, Lime juice & Sugar Cane syrup

CUCUMBER COOLER15

Gin, Elderflower Liqueur, Cucumber Puree, Lime Juice, Mint & Sugar Cane Syrup

DARK & DIPLOMAT15

Diplomatico Reserva Exclusiva, Vanilla essence, Angostura Cocoa bitters, Ginger Beer & Lime Juice

SMOKED MARGARITA15

Jalapeño infused Mezcal, Blue Agave Nectar, Lime juice

JEALOUSY15

Pear Flavored Vodka, Fresh Ginger Juice, Lime Juice, Ginger Ale

SEXY GEISHA15

Fresh Watermelon, Caramel Infused Vodka, Passion Fruit, Lime Juice

SEXY GEISHA15

Fresh Watermelon, Caramel Infused Vodka, Passion Fruit, Lime Juice

BEER

Heineken 5 • Coors Light 5 • Corona 6 • Sapporo 7

GINGER BUDDHA14

Bourbon, Peach Liquor, Lime Juice, Ginger Juice & Ginger Ale

WINES BY THE GLASS

ROSE

VILLA DES ANGES, LANGUEDOC8
M DE MINUTY, COTES DE PROVENCE11

WHITE & BUBBLES

CHARDONNAY, TUSSOCK JUMPER8
PINOT GRIGIO CONTE PLACIDO, CASTELLO BANFI9
SAUVIGNON BLANC ATTITUDE BY PASCAL JOLIVET LOIRE10
PROSECCO, SARTORI TI AMO11

RED

PINOT NOIR, TUSSOCK JUMPER8
RHONE BLEND, COTES DU RHONE FAMILLE PERRIN9
MALBEC, KAIKEN ULTRA MENDOZA9
BORDEAUX BLEND, D DE DAUZAC BORDEAUX10

BY THE BOTTLE

SPARKLING & CHAMPAGNE

PROSECCO, SARTORI TI AMO45
CHAMPAGNE, MOET CHANDON BRUT RESERVE125
CHAMPAGNE, MOET CHANDON BRUT ROSE175
CHAMPAGNE, BILLECART-SALMON BRUT RESERVE140
CHAMPAGNE, BILLECART-SALMON BRUT RESERVE MAGNUM275
CHAMPAGNE, BILLECART-SALMON BRUT ROSE185

ROSÉ

M DE MINUTY, COTES DE PROVENCE40
M DE MINUTY, COTES DE PROVENCE MAGNUM75
CHATEAU LA COSTE « ROSE D'UNE NUIT » COTES DE PROVENCE45

CHATEAU LA COSTE « ROSE D'UNE NUIT » COTES DE PROVENCE
MAGNUM85

MINUTY ROSE & OR, COTES DE PROVENCE65

MIRAVAL, COTES DE PROVENCE, JOLIE-PITT70

MIRAVAL, COTES DE PROVENCE MAGNUM, JOLIE-PITT135

WHITE

SAUVIGNON BLANC

ATTITUDE BY PASCAL JOLIVET, LOIRE38

SANCERRE PATRICE MOREUX, LOIRE48

EMMOLO BY WAGNER, NAPA VALLEY55

FUME BLANC PASCAL JOLIVET, LOIRE75

SANCERRE GRANDE CUVÉE COMTE LAFOND, LOIRE90

CHARDONNAY

BOURGOGNE JOSEPH DROUHIN40

SONOMA CUTRER RIVER RANCHES, SONOMA48

CHABLIS VIEILLES VIGNES CHATEAU DE MALIGNY JEAN DURUP,
BOURGOGNE55

POUILLY FUISSE JOSEPH DROUHIN, BOURGOGNE78

JORDAN CELLARS, RUSSIAN RIVER94

PULIGNY- MONTRACHET DOMAINE CHANSON, BOURGOGNE115

PAUL HOBBS, RUSSIAN RIVER120

CHABLIS GRAND CRU VAUDESIR C MOREAU PERE & FILS ORGANIC,
BOURGOGNE135

RHONE WHITE BLEND

COTES DU RHONE NATURE ORGANIC FAMILLE PERRIN, RHONE38

RED WINE

PINOT NOIR

BOURGOGNE JOSEPH DROUHIN40

ELOUAN WILLAMETTE VALLEY, OREGON48

IRANCY AU TEMPS DES CERISIERS, BOURGOGNE55

MERCUREY CHAMP LADOY DOMAINE BELLEVILLE, BOURGOGNE74

DOMAINE DROUHIN DUNDEE HILLS, OREGON78

ETUDE, CARNEROS95
GEVREY-CHAMBERTIN DOMAINE CHANSON, BOURGOGNE125

RHONE

COTES DU RHONE RESERVE FAMILLE PERRIN42
SAINT JOSEPH, DOMAINE LES ALEXANDRINS65
CHATEAUNEUF-DU-PAPE DOMAINE CHANTE CIGALE75

BORDEAUX

BORDEAUX D DE DAUZAC40
HAUT MEDOC HERITAGE DE CHASSE SPLEEN90
SAINT JULIEN SARGET DE GRUAUD LAROSE105
MARGAUX CHATEAU SIRAN, BORDEAUX125

MALBEC

KAIKEN ULTRA, MENDOZA45
ALTAMISQUE TUPUNGATO, VALLEY DE UCO65

CABERNET SAUVIGNON

WENTE VINEYARDS SOUTHERN HILLS, LIVERMORE VALLEY95
STAGS LEAP WINERY, NAPA VALLEY120
CAYMUS SPECIAL SELECTION, NAPA VALLEY245

BORDEAUX BLEND

SYMMETRY BY RODNEY STRONG, ALEXANDER VALLEY110